

# **INSTALLATION, MAINTENANCE AND USE INSTRUCTIONS FOR FREE-STANDING COOKERS 90x60 cm (type M92/M92V)Dual oven AMD6C61BX**

**READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING  
THE APPLIANCE.**

**The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.**

The manufacturer is not responsible for any inaccuracies, due to printing or transcription errors, contained in this booklet. In addition, the appearance of the figures reported is also purely indicative.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

## CONTENTS:

INSTALLER TECHNICAL MANUAL .....	pg. 2
Installing the cooker - Installation information .....	pg. 2
Ventilation and aeration of rooms .....	pg. 3
Height-adjustable feet .....	pg. 4
Intalling the toekick panel .....	pg. 5
Intalling the riser .....	pg. 6
Intalling the hob rail and oven handle .....	pg. 7-8-9
Intalling the system to prevent overturning .....	pg. 10
Gas connection .....	pg. 10
Adaptation to different types of Gas and burner adjustments .....	pg. 11-12
Electric connection .....	pg. 12
APPLIANCE MAINTENANCE - Replacing parts .....	pg. 14
USE AND MAINTENANCE MANUAL .....	pg. 14
Description of control panel and control types .....	pg. 15
Using burners .....	pg. 15
Using the electric thermostat .....	pg. 17
Using the 9+0 switch .....	pg. 17
Using the natural conventional electric oven .....	pg. 18
Using the ventilated electric oven .....	pg. 19
Positioning the oven trays & shelves .....	pg. 20
Using the electric grill - ventilated electric grill .....	pg. 21
Using the thermometer .....	pg. 21
Using the self-cleaning oven .....	pg. 22
Abnormal operation .....	pg. 22
Cleaning the appliance .....	pg. 22
After-sales technical service & spare parts .....	pg. 23
Overall dimensions .....	pg. 23

THIS APPLIANCE HAS BEEN DESIGNED FOR NON-PROFESSIONAL DOMESTIC USE.

## INSTALLER TECHNICAL MANUAL



By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city council office.

### INSTALLER INFORMATION

The installation, all adjustments, transformations and maintenance listed in this part of the manual must be carried out only by skilled personnel.

Improper installation may cause damage to persons, animals or property, for which the manufacture will not be held responsible.

The appliance safety or automatic adjustment devices may be changed during the service life of the system only by the manufacturer or by the duly authorised supplier.

### INSTALLING THE COOKER

After having removed the various loose parts from the internal and external packing, make sure that the cooker is not damaged. In case of doubt, do not use the appliance and contact skilled personnel.

**Keep all the dangerous packing parts (polystyrene foam, bags, cardboard, staples, etc.) away from children.**

The appliance can be installed as a freestanding unit, on a plinth, next to a wall or inserted between two walls (Fig.1). A single sidewall that exceeds the height of the work surface is possible. This must be at a minimum distance of 70 mm from the edge of the cooker (Fig. 1)

If installing the appliance as a freestanding cooker, screw the height adjustable telescopic legs supplied to the base of the appliance. If installing the appliance on a plinth, screw the levelling feet supplied to the base of the appliance.

Any walls of the adjacent furniture pieces and the wall behind the cooker must be made with heat-resistant material that can withstand a minimum overtemperature of 65 K.

**This appliance is not intended to be operated by means of an external timer or separate remote-control system.**

**NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES UNLESS EACH BURNER IS FITTED WITH FLAME SAFEGUARD.**

**WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.**

**WARNING: SERVICING SHOULD BE CARRIED OUT ONLY BY AUTHORISED PERSONNEL.**

**DO NOT MODIFY THIS APPLIANCE.**

**WARNING: the connection to the gas network must only use metal flexible pipes that conform with the national standards in force.**

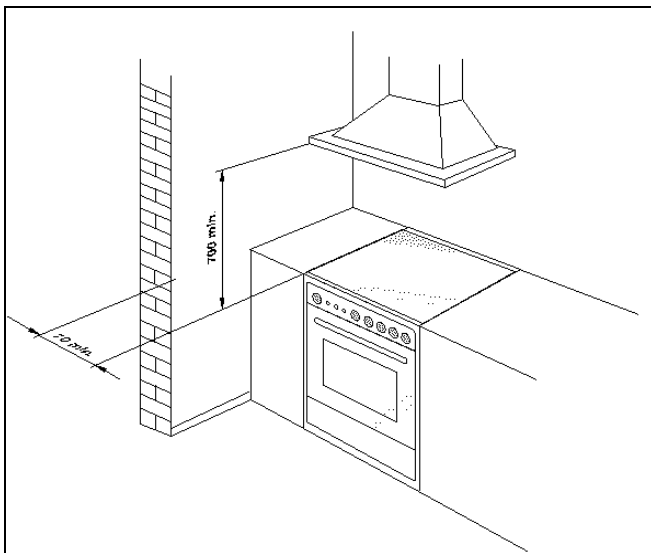


Fig. 1

### **IMPORTANT INFORMATION FOR INSTALLING THE APPLIANCE**

The cooker can be installed separately, as a freestanding unit, or between kitchen units or between a kitchen unit and the wall.

This appliance is not connected to devices which exhaust combustion products.

Special attention must be focused on the prescriptions described below regarding room aeration and ventilation. Any hanging cabinets installed above the work surface must be located at a distance of no less than 700 mm.

### **ROOM VENTILATION**

To ensure that the appliance operate correctly, the room where it is installed must be continuously ventilated. The room volume should not be less than 25 m<sup>3</sup> and the quantity of air needed shall be based on the regular combustion of gas and on the ventilation of the room. Natural air will flow through permanent openings in the walls of the room to be ventilated: these openings will be connected with the outside environment and shall have a minimum cross-section defined by the current national standards regarding room ventilation (see Fig. 2).

These openings shall be built so that they cannot be clogged.

Indirect ventilation is also permitted by taking air from the rooms adjacent to the one to be ventilated.

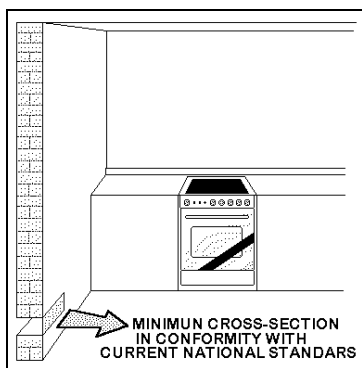


Fig. 2

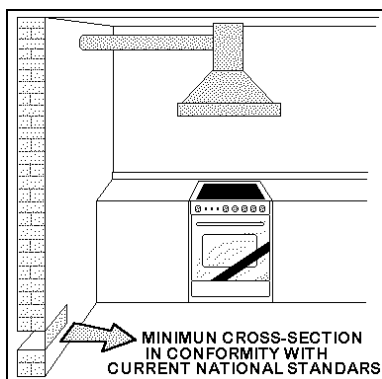


Fig. 3

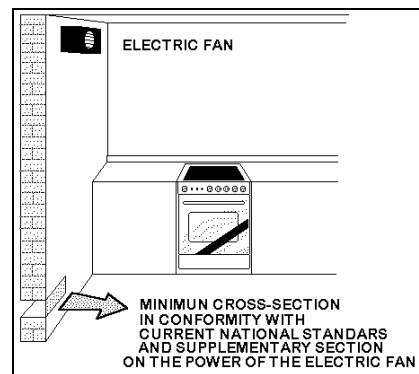


Fig. 4

### LOCATION AND AERATION

The gas cooking appliances must always evacuate the combustion products by means of hoods connected to chimneys, flues or directly outside (see Fig. 3). If a hood cannot be installed, it is possible to use a fan installed on a window or directly facing outdoors, to be operated together with the appliance (see Fig. 4), provided that there is strict compliance with the ventilation regulations.

### HEIGHT-ADJUSTABLE FEET (figure.5)

**The feet are packed in the top box.**

The feet should be installed with the cooker close to its final installation position; the feet are not safe to move the cooker long distances.

After unpacking the cooker, lift it with your foot, to fit the cooker feet in the bases at the bottom. Slowly lower the cooker so its weight is resting on the feet and on the assembly fixings. We recommend using a lifting device or pallet instead of tilting the cooker.

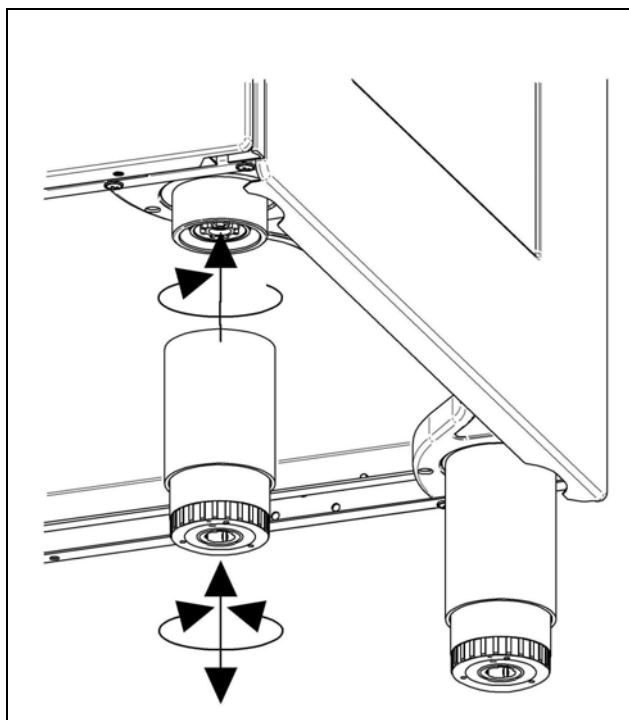


Fig.5

### INSTALLING THE TOEKICK PANEL (only available for some models)

After installing the feet, install the cooker skirt as shown in the pictures in Figure 6

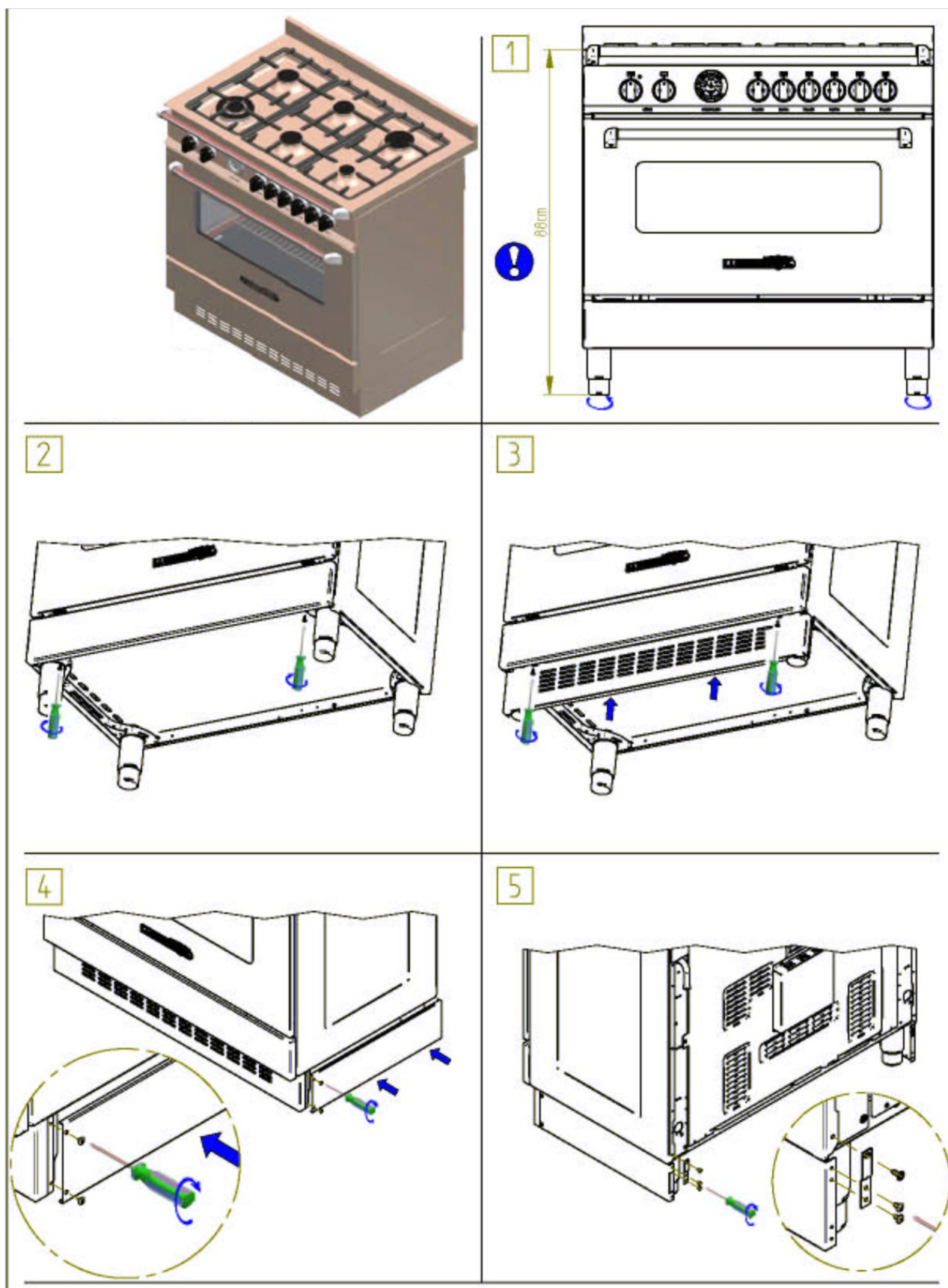


Fig.6

Note: Model might have dual oven.

### INSTALLING THE RISER

Remove the 2 screws securing the hob at the rear, as shown in (figure 7)

Put the upstand in place and secure at the bottom with the two screws, as shown in (figure 7)

Secure the middle of the upstand using the screws provided with the upstand (figure 7)

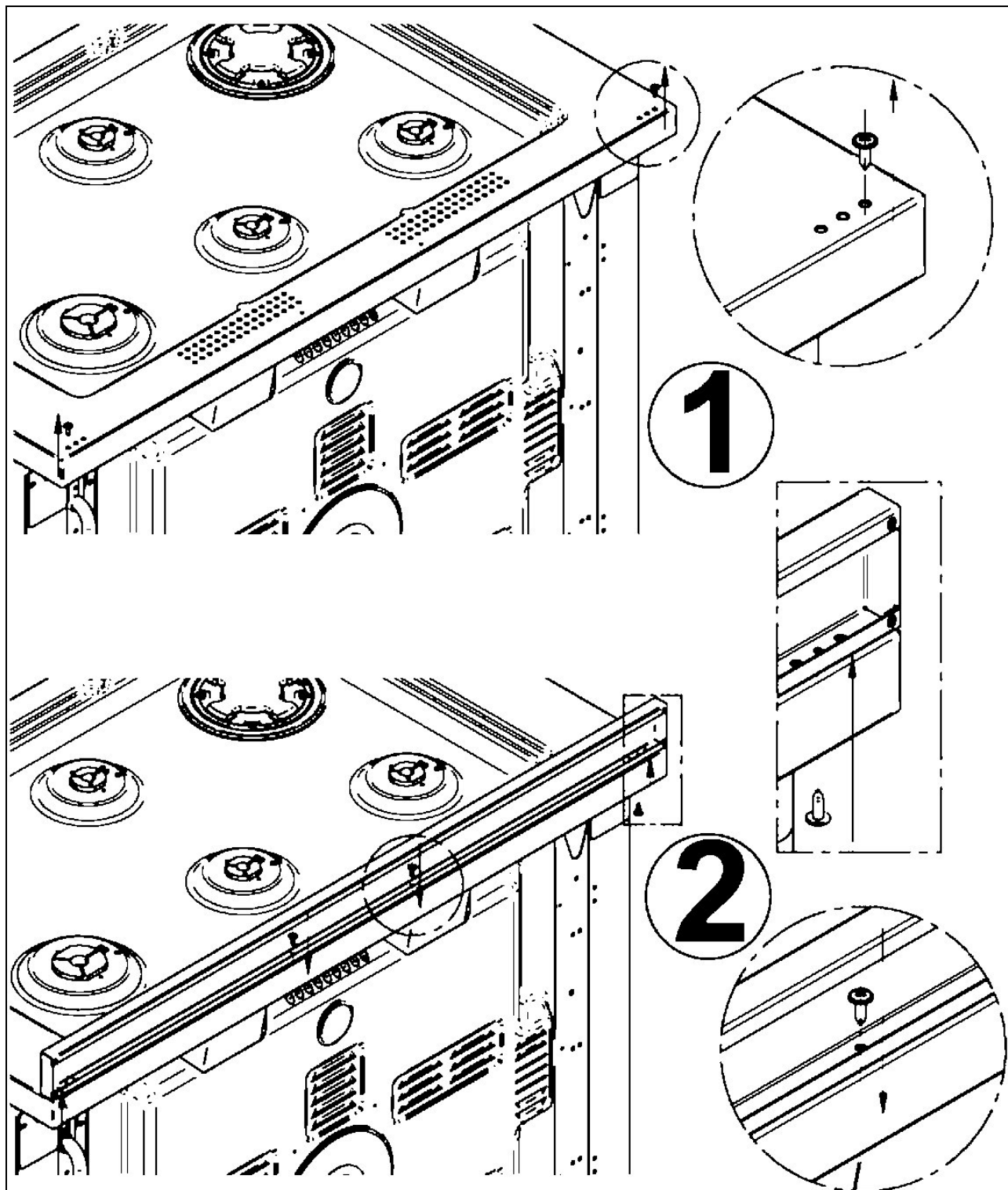


Fig.7



### INSTALLING THE HOB RAIL AND OVEN HANDLE

The rail and handle are packed with the upstand.

The rail is only available on some models.

Assemble the hob rail and oven handle as shown in the pictures (fig.8A –8B –8C)

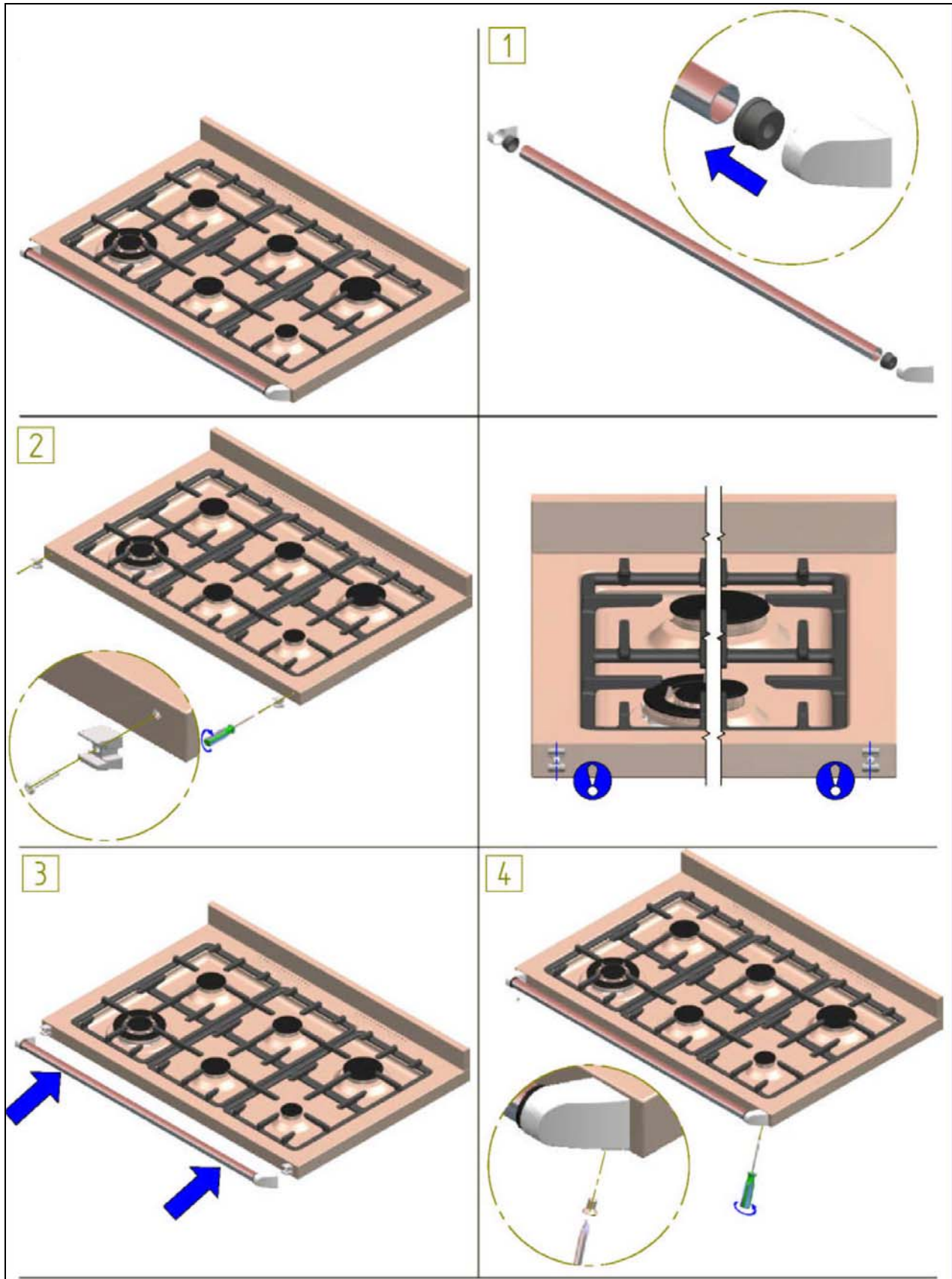


Fig.8A

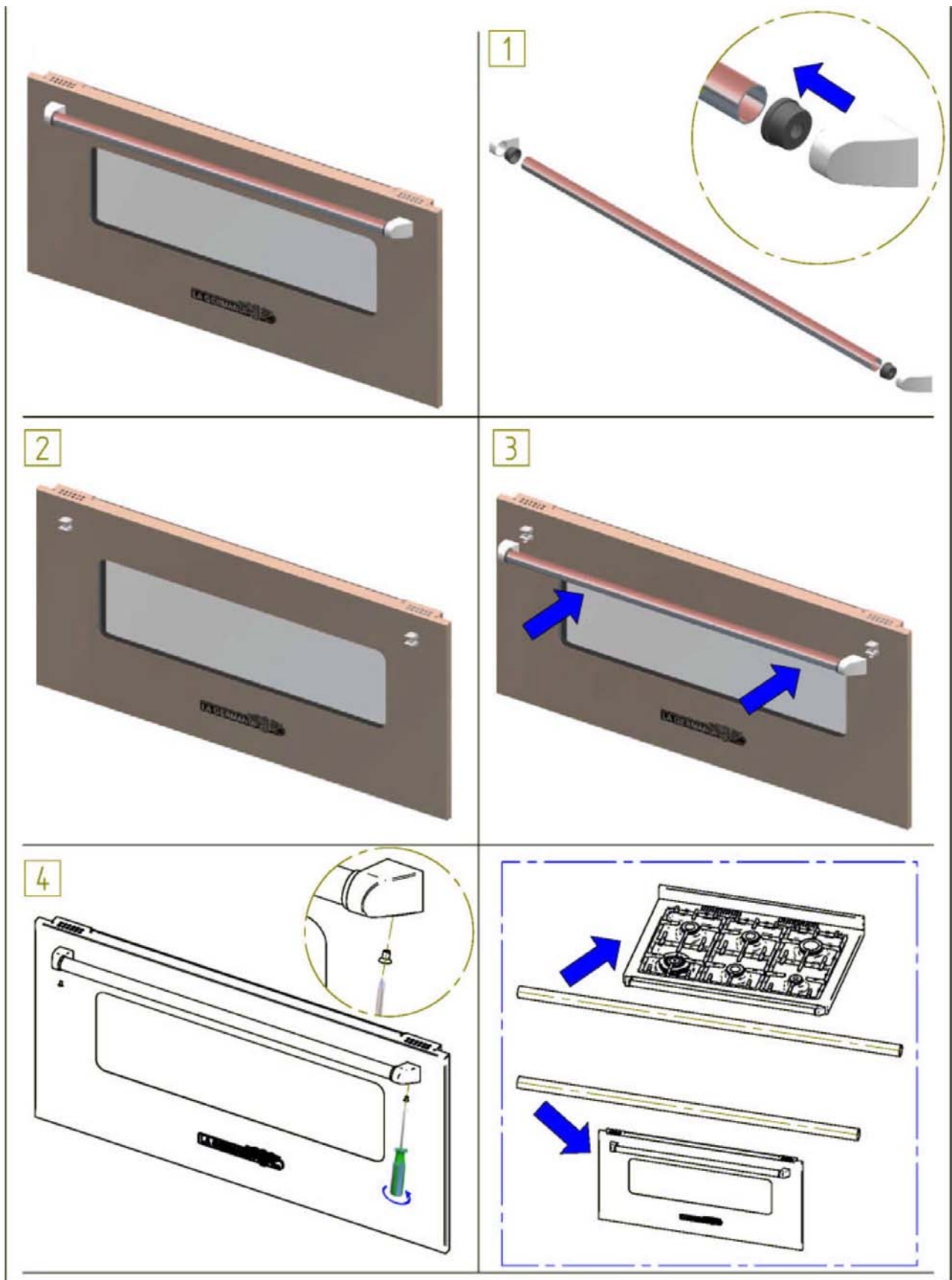


Fig.8B

Note: Model might have dual oven.



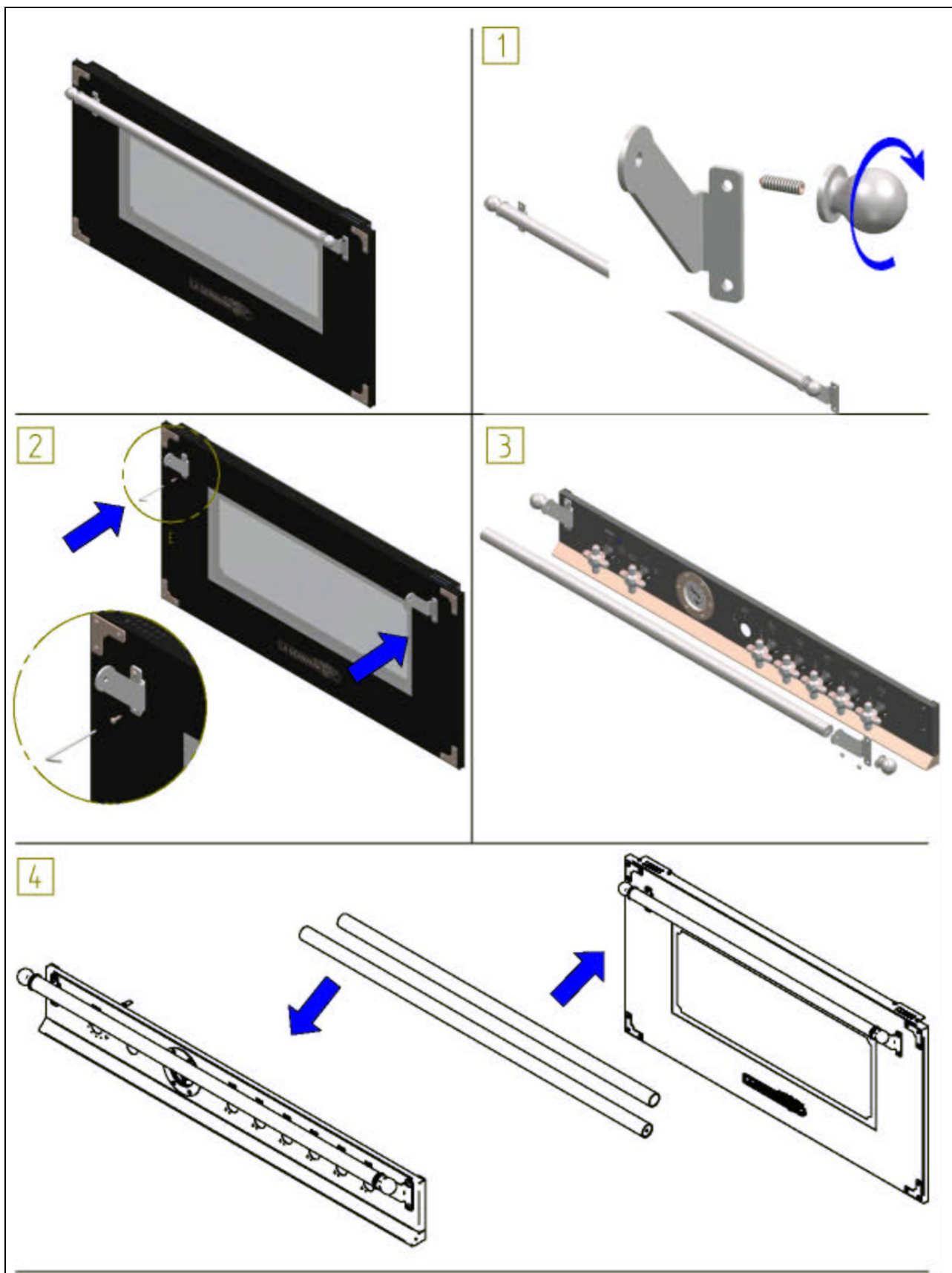


Fig.8C

## APPLIANCE GAS CONNECTION

Before connecting the appliance to the gas network, make sure that the data on the label attached to the food warmer drawer or on the back of the cooker are compatible with what is indicated for the gas distribution network.

A label attached to the last page of this handbook and in the food warmer drawer (or on the back) of the appliance indicates the appliance adjustment conditions: type of gas and operating pressure.

**IMPORTANT:** This appliance must be installed in compliance with current national standards in force and used only in a well-ventilated room.

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS/NZS 5601.1-2010-Gas Installations-General installations and any other statutory regulations.

**WARNING:** It should be recalled that the appliance utilises a threaded 1/2" gas cylindrical male fitting according to UNI-ISO 228-1.

For ease of service, the cooker should be connected with a Flexible Hose, which complies with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, between 1 - 1.2m long and in accordance with AS5601 for a high level connection.

**WARNING:** Ensure that the hose is not subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The fixed consumer piping outlet should be at approximately the same height as the cooker connection point, pointing downwards and approximately 200mm - 300mm in from the left hand side of the cooker. The hose should be clear of the floor when the cooker is in the installed position. A hose restraint chain should be anchored to the wall to prevent strain on the hose connections when the cooker is pulled forward.

Fit the supplied gas connectors as shown in Fig. 10 for your installation gas type. The gas inlet has a 1/2" BSP male thread. When making the connection, take care not to apply excessive stress by counterbalancing tightening force. Ensure that the available gas supply is the same as the gas type label affixed near the gas connection point. If not, contact **Bertazzoni Service Center** for a Gas Conversion Kit.

### Natural Gas

The natural gas regulator supplied must be fitted for natural gas. Ensure the arrow on the regulator points towards the direction of the gas flow. *Commissioning Procedure* - The test point pressure must be adjusted to 1.00 kPa with the Wok and Rapid Burners operating on maximum flame.

### Universal LPG

Fit the ULPG test point assembly (supplied in the gas conversion kit). An AGA Approved gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply.

## ANTI-TILTING CHAIN/HOSE RESTRAINING CHAIN

A chain should be fitted by the installer within 50mm of the hose connection point to prevent strain on the hose when the cooker is pulled forward. The chain should restrict the appliance movement to no more than 80% of the hose length. After the chain is installed, check that there is no strain on the hose or gas connections when the cooker is pulled as far forward as the chain allows.

The cooker is also supplied with two chains which are connected to the rear left and right of the appliance. The chains should be connected to the wall directly behind the chains as low as possible to prevent the appliance from tilting forward. If the appliance is installed between two cupboards, drill a hole on each side of the cupboards, pass the chains through the holes and anchor the chains within each cupboard. Ensure the chain connections are strong enough to support the weight of the appliance and taught to prevent it from tilting forward.

**WARNING:** In order to prevent accidental tipping of the appliance, for example a child climbing onto the open oven door, the stabilising means must be installed. Ensure the chains are correctly anchored to prevent the appliance from tilting forward and to prevent strain on the hose when the cooker is pulled forward.

**MAKE SURE THE ANTI-TILTING CHAINS ARE TAUGHT WHEN ANCHORED TO PREVENT THE APPLIANCE TILTING.**

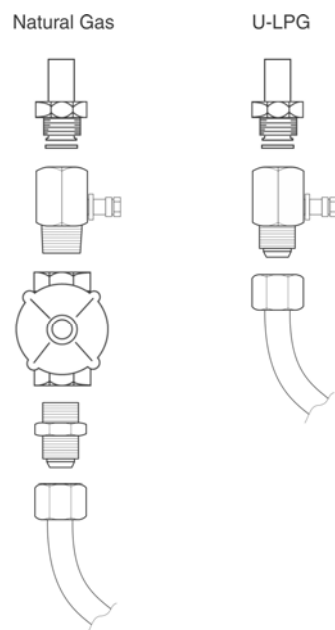


Fig.10

### ADAPTATION TO DIFFERENT TYPES OF GAS FOR COOKER

Before performing any maintenance operation, disconnect the appliance from the gas supply and electricity network.

#### REPLACING THE NOZZLES TO OPERATE WITH ANOTHER TYPE OF GAS FOR COOKER:

Follow the instructions below to change the burner nozzles on the work surface:

- 1) Pull out the plug from the electric outlet to avoid any type of electric contact.
- 2) Remove the grids from the work surface (Fig. 11).
- 3) Remove the burners
- 4) Unscrew the nozzles using a 7 mm spanner, and replace them (Fig.12) with those needed for the new type of gas according to what is indicated in Table 1

**WARNING:** After completing the above-mentioned replacements, the technician must adjust the burners, as described in the paragraph below, seal any adjustment and pre-adjustment devices and apply the label on the appliance, to replace the existing one, corresponding to the new gas adjustment. This label is contained in the spare nozzle bag.

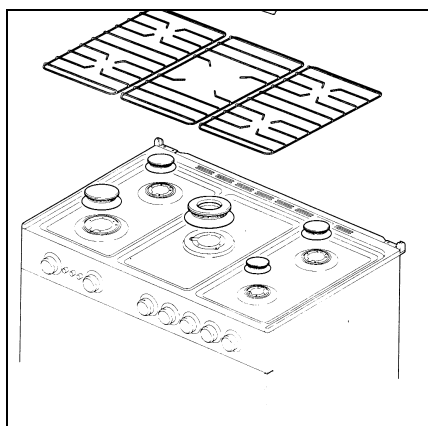


fig.11

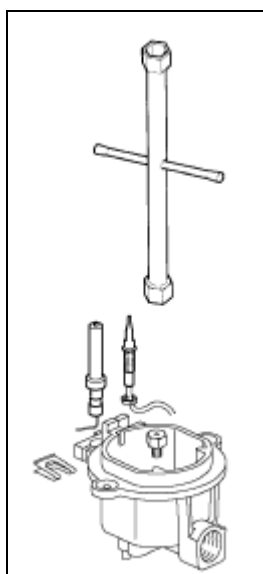


fig.12

#### Adaption to various types of gas

Burners	Gas type	Pressure (kPa)	Injector (mm)	Mj/hr
Small	Natural	1.00	0.90	3.85
Small	ULPG	2.75	0.54	3.75

Medium	Natural	1.00	1.18	7.12
Medium	ULPG	2.75	0.70	6.20
Large	Natural	1.00	1.55	12.0
Large	ULPG	2.75	0.92	11.25
Wok	Natural	1.00	1.55	12.5
Wok	ULPG	2.75	0.95	13.1

## BURNER ADJUSTMENT

### 2) Burner "MINIMUM" adjustment:

**Work surface burner adjustment:** follow the instructions below to adjust the work surface burner minimum:

- 1) Light the burner and set the knob to the MINIMUM position (small flame).
- 2) Remove the knob of the valve that is press fit on the rod of that valve.
- 3) If the cooker is not equipped with safety valves on the surface burners, insert a small slotted screwdriver into the hole on the valve rod (Fig. 13) and turn the choke screw to the right or left until the burner flame is adjusted to minimum. If the cooker is equipped with safety valves, the choke valve is not located in the rod hole, but on the valve body (see fig. 14).
- 4) Make sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position.

**WARNING: The above-mentioned adjustment should be made only with methane gas burners, while for those operating with liquid gas the screw must be locked at the end in a clockwise direction. The grill burner always operates at maximum and therefore no minimum adjustment is required.**

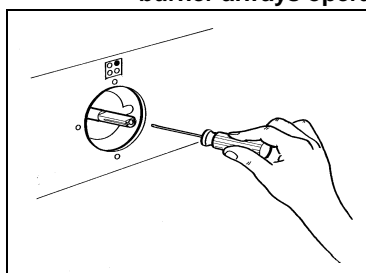


Fig. 13

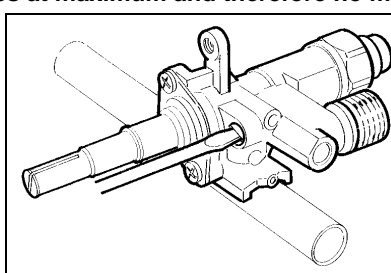


Fig. 14

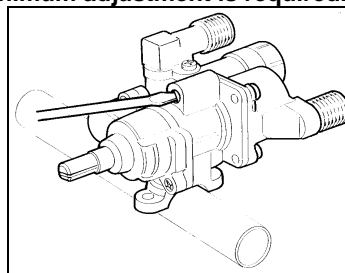


Fig. 15

## APPLIANCE ELECTRIC CONNECTION:

**The electric connection must comply with the current legal standards and regulations.**

Before making the connection, check that:

- The system electrical rating and the current outlets are adequate for the maximum power output of the appliance (see the label applied to the bottom of the casing).
- The outlet or the system is equipped with an efficient ground connection in accordance with the current legal standards and regulations. The company will not be responsible for the non-compliance with these instructions.

**When the connection to the power supply network is made using an outlet:**

- If the power cord is supplied without a plug, apply a standard plug that is suitable for the load indicated on the label. Connect the wires according to the diagram shown in FIG.16 and check that:

**letter L (phase) = brown wire;**

**letter N (neutral) = blue wire;**

**ground symbol  $\perp$  = green-yellow wire;**

- The power cord must be positioned so that an overtemperature of 75 K will not be reached at any point.
  - Do not use reductions, adapters or splitters since they might cause false contacts and lead to dangerous overheating.

**When the connection is made directly to the electric network:**

- Use a device that ensures disconnection from the mains in which the contacts are opened to a distance that permits complete disconnection according to the conditions for over-voltage category III.
- Remember that the ground wire must not be interrupted by the circuit-breaker.
- As an alternative, the electric connection can also be protected by a high-sensitivity residual current circuit-breaker.
- It is highly recommended to attach the special green-yellow ground wire to an efficient ground system.

**WARNING: If the power cord is replaced, the ground wire (yellow-green) connected to the terminal, should be longer than the other wires by about 2 cm.**

**WARNING: If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.**

**For New Zealand** - This cooking range must be connected to the supply by a supply cord fitted with an appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this cooking range.

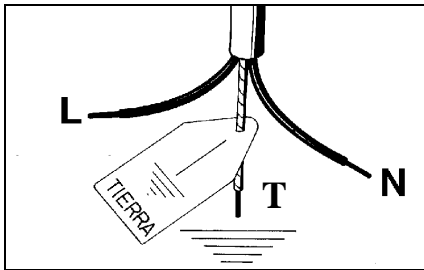


fig.16

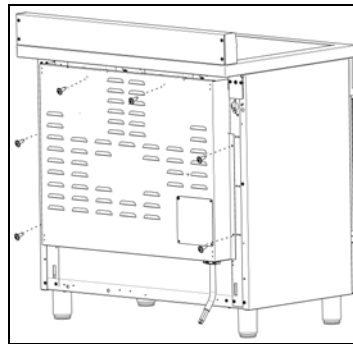


fig.17

TABLE N°3: TYPES OF POWER CORDS

Work surface operation	Left Oven operation	Right Oven operation	Cross section
Only gas burner	Ventilated Gas Oven	Conventional Electric Oven	H05VV-F 3x1,5mm <sup>2</sup>
	Ventilated Electric Oven	Conventional Electric Oven	H05VV-F 3x2,5mm <sup>2</sup>

### Electric Multifunction Oven

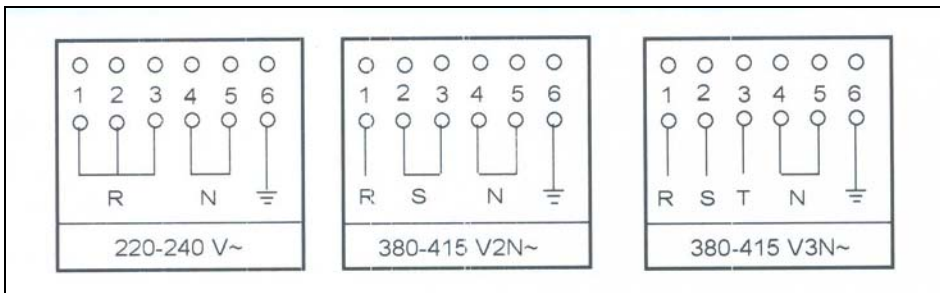
The appliance is equipped with a terminal for the electric connection placed behind, which is accessible removing the posterior casing (Fig.17)

The cable of alimentation can be :

**Operation at 220-240V~** : use a H05BB-F three-wire cable (cable 3x2,5 mm<sup>2</sup>)

**Operation at 380-415V2N~** : use a H05RR-F o H07RN-F four-wire cable (cable 4x1,5 mm<sup>2</sup>)

**Operation at 380-415V3N~** : use a H05RR-F o H07RN-F five-wire cable (cable 5x1,5 mm<sup>2</sup>)



The power supply cable is suitable for appliance operating on 220-240 V~

### BEFORE LEAVING

When the installation is complete, always check for gas leaks using a soapy solution. Never use a flame to make this check.

Ignite all burners on high flame to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe each burner to ensure they ignite completely at all ports and that the flame is stable. Conduct these checks for each burner individually and concurrently.

When satisfied with the appliance, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, please call the **Bertazzoni Service Center**.

### APPLIANCE MAINTENANCE ATTENTION: IMPORTANT WARNINGS

#### For cookers resting on a base

ATTENTION: If the cooker rests on a base, take the measures necessary to prevent the cooker from sliding along the support base.

#### For cookers with glass covers

ATTENTION: Before opening the appliance's glass cover, carefully remove all liquid residues from the top of it.

ATTENTION: Before closing the appliance's glass cover, make sure that the work surface has cooled.

#### For cookers with electric ovens

During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

**For cookers with electric ovens**

WARNING: Accessible parts may become hot during use. To avoid burns, young children should be kept away.

**For the food warmer compartment (or drop leaf in our case)**

ATTENTION: The internal parts of the food warmer can become hot during use.

**For glass doors**

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

**Do not use steam cleaners to clean the appliance.**

**NOTE:** various parts of the cooker heat up reaching temperatures which seem very high but which are actually fully within safety limits. According to these limits:

1) With the oven on at 200°C for 1 hour, front accessible parts which cannot be grasped, can reach the following temperatures:

- Control panel: Tmax = Room Temperature +60°C
- Glass of the oven door: Tmax = Room temperature+60°C
- Metal part of the oven door: Tmax = Room temperature+45°C

2) With the oven on at 230°C for 1 hour, the parts which can be grasped, can reach the following temperatures:

- Plastic knobs: Tmax = Room temperature+60°C
- Metal oven door handle: Tmax = Room temperature+35°C

where the room temperature is the temperature in °C of the place where the appliance is installed.

## **APPLIANCE MAINTENANCE**

### **REPLACING PARTS**

**Before performing any maintenance operation, disconnect the appliance from the gas supply and electricity network.**

To replace parts such as knobs and burners, just remove them from the seats without disassembling any part of the cooker.

To replace parts such as nozzle supports, valves and electric components follow the procedure described in the burner adjustment paragraph. To replace the valve or the gas thermostat, it is also necessary to disassemble the two rear gas train brackets, loosening the 4 screws (2 per bracket) that attach it to the rest of the cooker and, unscrew the nuts that attach the front burner valves to the control support, after removing all the knobs. To replace the gas or electric thermostat, also disassemble the rear cooker guard, loosening the relative screws, to be able to pull out and reposition the thermostat bulb.

To replace the oven bulb, just unscrew the protection cap that projects out inside the oven. (Fig.18)

**WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**

**WARNING:** The power cord supplied with the appliance is connected to that appliance with a type Y connection (in compliance with standards EN 60335-1, EN 60335-2-6 and subsequent amendments) for which it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

If the power cord becomes worn or damaged, replace it based on the information reported in table 2 .

**WARNING: If the power cord is replaced, the installer shall ensure that the ground cable is longer than the phase cables and also shall comply with the warnings regarding the electric connection.**

To replace the power cable, lift the terminal board's cover and replace the cable.

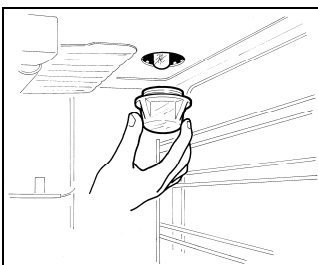


Fig.18

## **USE AND MAINTENANCE MANUAL**

**WARNING:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

**WARNING:** Children should be supervised to ensure that they do not play with the appliance.



**DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.**

**DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**

**DO NOT STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VICINITY OF THIS APPLIANCE.**

**WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.**

**WARNING: SERVICING SHOULD BE CARRIED OUT ONLY BY AUTHORISED PERSONNEL.**




**DO NOT MODIFY THIS APPLIANCE.**





**TABLE 3 GAS BURNER DIMENSION**

Burner	Dimension (mm)
Auxiliary	Ø 50
Semi-rapid	Ø 70
Rapid	Ø 95
Ultra-rapid	Ø 130

### CONTROL PANEL DESCRIPTION

On the control panel, small symbols show the function of each knob or key. Here as follows are the several controls that a cooker can have:

  
the symbol  or  shows the disposition of burners on the worktop, the full dot identifies the burner in object (in this case the front burner on the right).

 or   
the symbol  or  shows the running of any left oven (ventilated gas oven with electric grill, 9 positions switch)

 or   
the symbol  or  shows the running of any right oven

 or   
the symbol  or  shows the electric thermostat for electric left oven

### USING BURNERS

A diagram is etched on the control panel above each knob which indicates which burner corresponds to that knob. The burners can be ignited in different ways depending on the type of appliance and its specific characteristics:

- **Manual lighting (it is always possible even when the power is cut off):** Turn the knob anticlockwise that corresponds to the burner selected, setting it to the MAXIMUM position at the etched star (large flame Fig.19) and place a lit match up to the burner.

- **Electric ignition:** Turn the knob counterclockwise that corresponds to the burner selected, setting it to the MAXIMUM position (large flame Fig. 19) and keep on pressing the knob in correspondence of the ignition symbol marked with a star (for cookers equipped with ignition trough knob) or press the ignition button marked with a star and release it as soon as the burner has ignited.

- **Burner ignition equipped with safety device (thermocouple)(fig.21):** Turn the knob anticlockwise that corresponds to the burner selected, setting it to the MAXIMUM position at the etched star (large flame Fig. 19), press the knob and activate one of the above-mentioned ignition devices. Once ignited, keep pressing the knob for about 10 seconds to allow the flame to heat the thermocouple. If the burner goes out after releasing the knob, repeat the entire operation.

Note: It is recommended not to try to ignite a burner if the relative flame cap is not in the correct position.

If the flame does not light after the first attempt, wait 5 minutes for the gas to dissipate before attempting to re-light the burner.

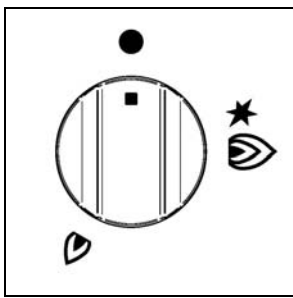


Fig.19

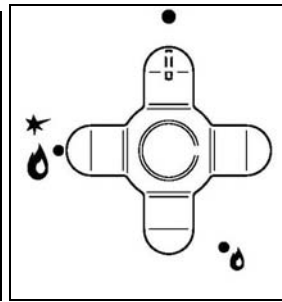


Fig.20

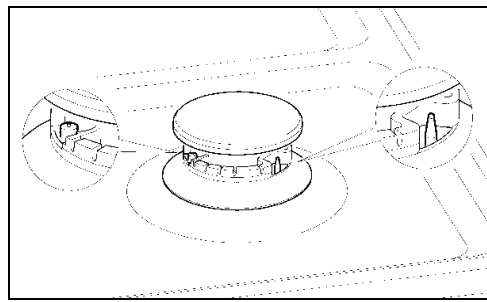


Fig.21

**Tips for using burners correctly:**

- Use suitable pots for each burner (see tab. 5 and Fig. 22).
- When the liquid is boiling, turn the knob to the MINIMUM position (small flame Fig.19).
- Always use pots with a cover.

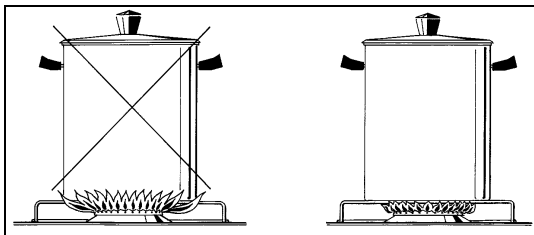


Fig. 22

TABLE N°5

BURNER	PAN DIAMETER recommended (cm)
Auxiliary	12-14
Semi-rapid	14-26
Rapid	18-26
Double ring	22-26

**ATTENTION: Use pots with a flat bottom**

**WARNING:** If the power is cut off, the burners can be lit with matches. When cooking foods with oil and fat, which are very flammable, the user should not leave the appliance unattended. If the appliance is equipped with a glass cover, such a cover may break when heated. Turn off all burners before lowering the cover. Do not use sprays near the appliance when it is being used. When using the burners, make sure that the handles of the pots are correctly positioned. Keep children away from the appliance. If equipped with a cover, before being closed, any food deposits should be cleaned off the built-in surface.

**NOTE:** The use of a gas cooking appliance produces heat and humidity in the room where it is installed. Therefore, proper aeration in the room is needed while ensuring that natural ventilation openings remain unobstructed (Fig.2) and activating the mechanical aeration device/exhaust hood or electric fan (Fig. 3 and Fig. 4). Intensive and continuous use of the appliance may require additional aeration, for example by opening a window, or more efficient aeration by increasing the power of the mechanical exhauster, if installed.

**USING THE ELECTRIC THERMOSTAT (left oven)**

The thermostat supplied with the relative models maintains a constant temperature inside the oven at a specific temperature setting ranging from 50°C to 250°C.(fig.23)

Turn the knob clockwise and align the selected temperature indicated on the ring with the index etched on the control panel. Thermostat operation is indicated by an orange light which will turn off when the temperature inside the oven is 10°C greater than the temperature setting, and will turn on when the oven is 10°C less than the temperature setting. The thermostat can control the oven elements only if the relative switch is in one of the possible oven element operating modes: if the switch is in position 0, the thermostat has not effect on the oven elements, which remain off.

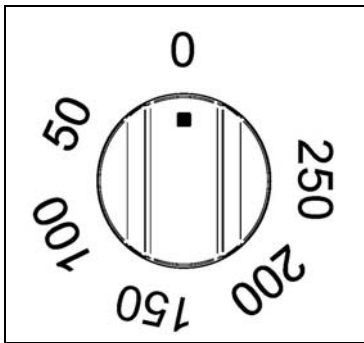


Fig. 23

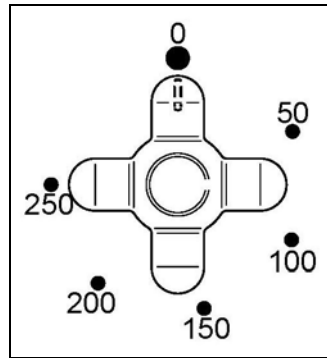



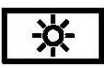
















Fig. 24

### USING THE 9 + 0 SWITCH (left oven)

The 9 + 0 switch installed in the multifunction oven models is used, along with the thermostat, to control the electric fan and the oven elements since they can be turned on by turning the 9 + 0 switch knob and the thermostat knob. Turning just one of the two knobs will not have any effect on the oven except to turn on the oven light or the electric fan when inserted. The electric oven is heated by 4 elements: one on the bottom, two on the top or one circular; turning the switch knob (fig.25) turns on the element relative to the symbol indicated on the ring but to be activated the thermostat knob must be turned until the orange light turns on indicating that the element has been turned on. Placing the switch knob on any of the nine operating modes turns on the oven light, together with the relative element. Once the temperature and the elements to be used have been set, the oven elements are turned on and off by the thermostat; therefore, it is normal for the orange light to turn on and off while the oven is working.

To turn off the electric oven set the switch knob to position 0 to prevent the thermostat from controlling the elements. Setting the thermostat knob to position 0 turns off the elements but it is still possible, using the switch, to turn on the electric fan and the oven light.

The switch has 9 different fixed positions corresponding to 9 different types of oven operation:

- the symbol  or  indicates that only the oven light is turned on;
- the symbol  or  indicates that the bottom element (1300W) and the top external element (900W) have been turned on;
- the symbol  or  indicates that only the top external element (900W) has been turned on;
- the symbol  or  indicates the only the bottom element (1300W) has been turned on;
- the symbol  or  indicates that only the grill element (2000W) has been turned on;
- the symbol  or  indicates that the top external element (900W) and the grill element (2000W) have been turned on;
- the symbol  or  indicates that the top external element (900W), the grill element (2000W) and the electric fan have been turned on;
- the symbol  or  indicates that the circular element (2400W) and the electric fan have been turned on;
- the symbol  or  indicates that only the electric fan has been turned on.

When the knob is set to one of these nine positions, the oven light is always on, thus indicating that the oven is being energised.

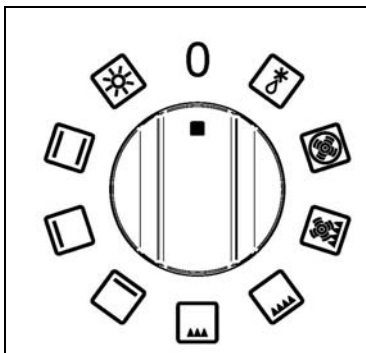


Fig. 25

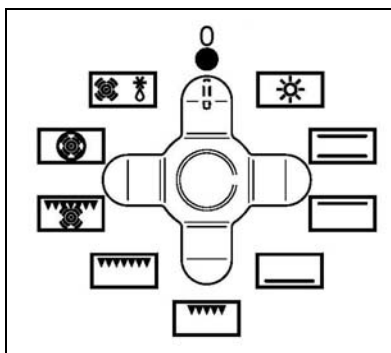








Fig. 26

### USING THE THERMOSTAT WITH SWITCH IN SERIES (Right oven) (COOKERS WITH A SINGLE-CONTROL CONVENTIONAL ELECTRIC OVEN)

The electric oven is controlled by an electric thermostat combined with a switch used to turn on the elements. The electric oven can be combined with an electric grill. The oven is heated by 2 elements: one on the top and one on the bottom. Turning the knob (fig.27) turns on the bottom element and the top external elements while the thermostat is used to set the temperature ranging from 50°C to 250°C. It can be adjusted using the scale indicated on the ring around the knob. An orange light turns off indicating that the temperature setting has been reached. Therefore, it is normal for this light to turn on and off while the oven is working. There are 3 fixed position beyond the 250°C setting:

- the symbol  or  indicates that only the bottom element (900W) has been turned on;
- the symbol  or  indicates that only the top external element (600W) has been turned on;
- the symbol  or  indicates that only the grill element (900W) has been turned on;

In these positions the temperature is not controlled by the thermostat.

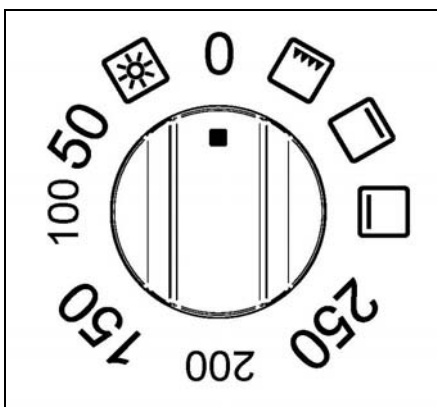


Fig. 27

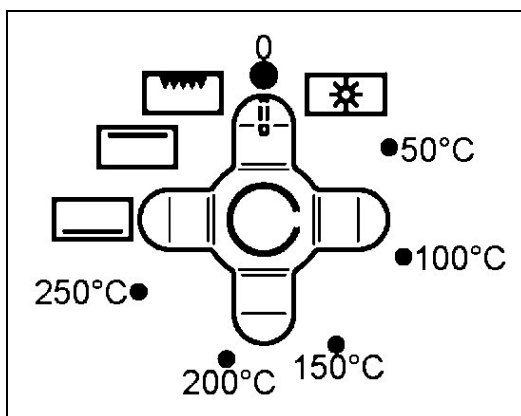


Fig. 28

### USING THE NATURAL CONVENTIONAL ELECTRIC OVEN



When using the oven for the first time it should be operated for a maximum of 30 minutes at a temperature of about 250° to eliminate any odours generated by the internal insulation. During normal oven use, select the desired cooking temperature using the thermostat knob and wait until the orange light turns off before putting in any food. The oven is equipped with 5 guides at different heights (fig.29a) which can be used to insert shelves or the tray. To keep the oven as clean as possible it is recommended to cook meat on the tray or on the shelf that has been inserted inside the tray. Table No. 8 below lists the cooking times and the position of the tray for different types of foods. Personal experience will help

to determine any variations in the values reported in the table. In any case, it is recommended to follow the instructions of the specific recipe being used.

TABLE N°8

NATURAL CONVENTIONAL ELECTRIC OVEN COOKING TABLE			
	TEMP °C	HEIGHT	MINUTES
<b>MEAT</b>			
PORK ROAST	225	4/5	60-80
BEEF ROAST (YOUNG STEER)	225	4/5	60-80
BEEF ROAST	250	4/5	50-60
VEAL ROAST	225	4/5	60-80
LAMB ROAST	225	4	40-50
ROAST BEEF	230	4/5	50-60
ROAST HARE	250	4/5	40-50
ROAST RABBIT	250	4	60-80
ROAST TURKEY	250	4	50-60
ROAST GOOSE	225	4	60-70
ROAST DUCK	250	4/5	45-60
ROAST CHICKEN	250	4/5	40-45
<b>FISH</b>			
	200-225	3	15-25
<b>PASTRY</b>			
FRUIT PIE	225	3	35-40
TEA CAKE	175-200	3	50-55
BRIOCES	175-200	3	25-30
SPONGE CAKE	220-250	3	20-30
RING CAKE	180-200	3	30-40
SWEET PUFF PASTRIES	200-220	3	15-20
RAISIN LOAF	250	3	25-35
STRUDEL	180	3	20-30
SAVOIA COOKIES	180-200	3	40-50
APPLE FRITTERS	200-220	3	15-20
SAZIOARDI SANDWICH	200-220	3	20-30
TOAST SANDWICH	250	4	5
BREAD	220	4	30
PIZZA	220	3	20

### USING THE VENTILATED ELECTRIC OVEN (left oven)



When using the oven for the first time it should be operated for a maximum of 30 minutes at a temperature of about 250° to eliminate any odours generated by the internal insulation.

Before cooking, allow the oven to reach the desired temperature setting waiting for the orange light to turn off. This type of oven is equipped with a circular element around which a fan has been installed that creates forced-air circulation in the horizontal direction. Thanks to this type of operation, the ventilated oven can be used for different types of cooking at the same time, without changing the taste of each food. Only some models are equipped with a removable metallic filter applied to the rear screen which collects the fat while a roast is cooking. Therefore, it is recommended to remove this fat periodically, washing the screen with soapy water and rinsing thoroughly. To remove the metallic filter just apply slight pressure toward the top on the tab indicated by the arrow. Hot-air circulation guarantees a uniform distribution of heat. Pre-heating the oven is not necessary, but for very delicate pastries, it is recommended to heat the oven before inserting the trays.

The ventilated conventional system partially changes the various notions about traditional cooking. Meat no longer needs to be turned while it is cooking and the rotisserie is no longer needed to cook a roast on the spit. Just put the meat directly on the shelf.

TABLE N°9

VENTILATED ELECTRIC OVEN COOKING TABLE			
	TEMP °C	HEIGHT	MINUTES
<b>MEAT</b>			
PORK ROAST	160-170	3	70-100
BEEF ROAST (YOUNG STEER)	170-180	3	65-90
BEEF ROAST	170-190	3	40-60
VEAL ROAST	160-180	3	65-90
LAMB ROAST	140-160	3	100-130
ROAST BEEF	180-190	3	40-45
ROAST HARE	170-180	3	30-40
ROAST RABBIT	160-170	3	80-100
ROAST TURKEY	160-170	3	160-240
ROAST GOOSE	160-180	3	120-160
ROAST DUCK	170-180	3	100-160
ROAST CHICKEN	180	3	70-90

<b>FISH</b>	160-180	3 / 4	
<b>PASTRY</b>			
FRUIT PIE	180-200	3	40-50
TEA CAKE	200-220	3	40-45
BRIOCHEs	170-180	3	40-60
SPONGE CAKE	200-230	3	25-35
RING CAKE	160-180	3	35-45
SWEET PUFF PASTRIES	180-200	3	20-30
RAISIN LOAF	230-250	3	30-40
STRUDEL	160	3	25-35
SAVOIA COOKIES	150-180	3	50-60
APPLE FRITTERS	180-200	3	18-25
SAZOIARDI SANDWICH	170-180	3	30-40
TOAST SANDWICH	230-250	4	7
BREAD	200-220	4	40
PIZZA	200-220	3	20

### POSITIONING THE OVEN TRAYS & SHELVES

The Grill Tray or Oven Shelf can be located in any of the five height positions in the oven (See Fig. 29a).

Refer to the 'Oven Cooking Tables' for the recommended shelf position. When fitting the trays or shelves, ensure they are fitted between the two wires that are closest together (See Fig. 29b).

Oven Shelves have a stop so that they are not fully withdrawn by accident. To fully remove the Oven Shelves, lift the front of the shelf slightly and withdraw fully from the oven. (See Fig. 29d) Note that the Grill Tray does not have a stop position and can be fully withdrawn without interruption, so be careful not to accidentally fully withdraw the tray.

To remove the Oven Shelf Support, remove the top and bottom screws shown in Fig 29c and then pull the support from the holes in the rear oven wall. Repeat for opposite side. Replace in reverse procedure.

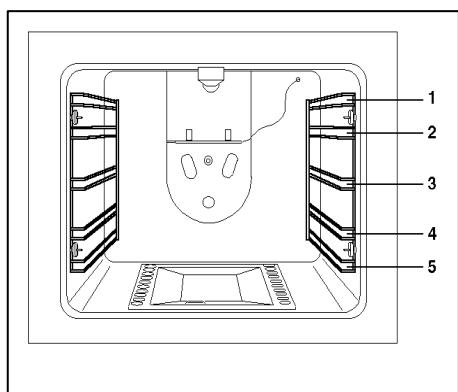


fig.29a

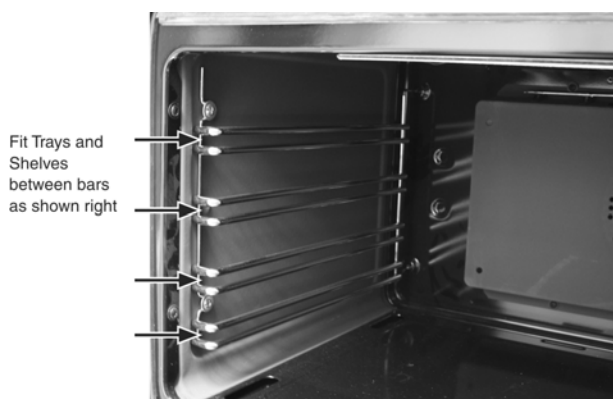


Fig.29b

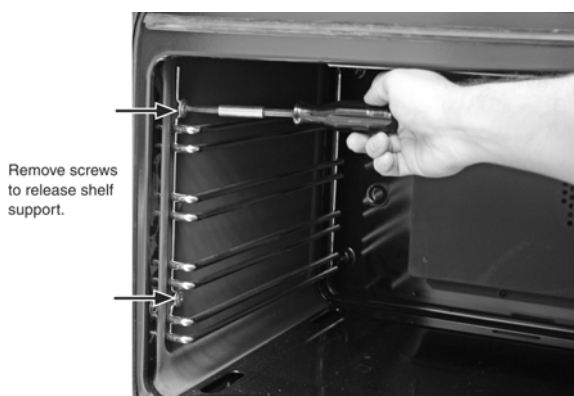


Fig.29c



Fig.29d



### USING THE CONVENTIONAL ELECTRIC GRILL



The electric grill can also be combined with the gas oven or electric oven.

In both cases, the grill is controlled using the oven's temperature knob (see also, Using the gas or electric oven). Like the gas grill, the electric grill can be used for grilling on the oven's grill or using the roasting spit.

The static electric grill must be used with the door closed. The temperature set on the thermostat (when present) must not exceed 150°C.

The power of the electric grill for gas oven is 1500W.

**Grilling on the shelf:** In this case, the shelf supplied is placed on level 1 or 2 and the foods to be grilled are placed on top, while the tray is inserted on the lower levels to collect the cooking juices. Then turn on the grill element switching the thermostat to the relative position (electric oven version).

**WARNING:** Accessible parts may become hot when the grill is in use. Children should be kept away.

### USING THE ELECTRIC GRILL WITH FAN



(only left oven)

The electric grill with fan is a special function for optimal grilling, with the oven rack at an intermediate position and the drip tray below.

With gas oven cookers with electric grills, set the thermostat to the grill symbol and the 2+0 change-over switch to the position to turn on the 2500W grill heating element and fan motor.

With cookers with a 9-setting change-over switch, set the 9+0 switch to the relative position and the electric thermostat to the temperature required, to turn on the grill heating element and fan motor.

**IMPORTANT:** When using the electric grill with fan, do not turn the thermostat knob to not more than 175°C (between 150° and 200°C) to prevent overheating the oven front; the oven has been designed for closed-door fan grilling.

#### Note:

The cooker is equipped with the cooling fan that starts operation each time the oven knob is on a position different from 0 (zero). The fan circulates the air between the control panel and the oven door and also allows the control panel and the oven door stay at a warm temperature during the appliance operation in any condition.

### USING THE THERMOMETER Figure 30

The cooker is fitted with a device to measure the temperature in the middle of the oven.

This lets you check the temperature inside the oven and adjust food cooking temperatures more accurately.

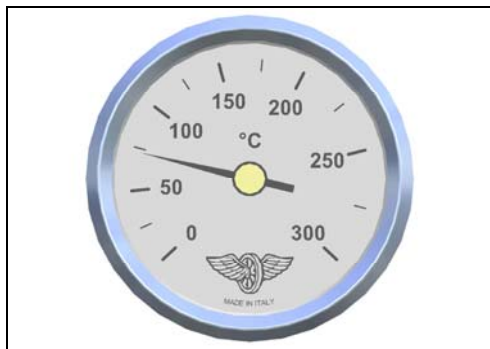


Fig. 30

The cooker is fitted with a device to measure the temperature in the middle of the oven.

This lets you check the temperature inside the oven and adjust food cooking temperatures more accurately.

**Attention:** the thermometer does not read the ambient temperature

**Attention:** the position of the pointer to extinguished furnace could indicate also 50°; such indication does not have to be considered to the aims of the operation of the thermometer. The valence of the thermometer is correct over 140°

#### ELECTRIC OVEN

When you turn on the oven, the orange light comes on to indicate that the heating elements are working: The thermometer dial will start to move towards the set temperature.

The orange light will keeping coming on and off, indicating that the heating elements are working to maintain the temperature inside the oven.

The light may go off for a few minutes before the thermometer has reached the temperature required. This is normal, because operation of the heating elements is regulated so that heat is distributed properly inside the oven.

Heat is optimally distributed inside the oven when the thermometer dial has stopped.

If the oven temperature drops or goes up, the thermometer dial will follow these variations in the same way.

When the oven is turned off, the temperature on the thermometer will slowly drop until it reaches departure position.

**NOTE:** The temperatures on the knob are indicative. Follow the thermometer temperature for cooking.

**NOTE:** it is normal to record different temperatures from those indicated on the panel thermometer, when you measure the temperature in the middle of the oven using a different thermometer.  
The temperature indicated by the thermometer is the mean temperature inside the oven and does not indicate the temperature of any single point.

## USING THE SELF-CLEANING OVEN

On models which have this device, the self-cleaning oven differs from normal ovens because the inner surfaces are coated with a special micro-porous enamel that absorbs and eliminates grease residues during cooking. If liquid grease is released, self-cleaning is not sufficient, so wipe the grease stains with a damp sponge and then heat the oven to the maximum temperature, wait for it to cool down and wipe again with a damp sponge.

## ABNORMAL OPERATION

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the burner flame.
- Burners failing to remain alight.
- Sooting up of cooking utensils.
- Burners extinguished by cupboard doors.
- Burners not igniting properly.
- Gas valves, which are difficult to turn.

In case the appliance fails to operate correctly, contact **Bertazzoni Service Center**.

## CLEANING THE APPLIANCE

**Before any cleaning, unplug the appliance and turn off the gas tap.**

**Do not use steam cleaners to clean the appliance**

**Cleaning the hob:**

Clean the burner heads, enamelled steel pan supports, enamelled caps and flame spreaders regularly using warm soapy water. Rinse and dry well.

**Use a cloth to wipe away any liquids spilt from pans.**

**If the gas tap does not open or close easily, do not force it, but seek technical assistance immediately.**

**Cleaning enamelled parts:**

Clean enamelled parts frequently with soapy water, to keep their characteristics unaltered. Never use abrasive powders. Do not leave acid or alkaline substances (vinegar, lemon juice, salt, tomato juice, etc.) on enamelled parts, and clean the parts when still warm.

**Cleaning stainless steel parts:**

Clean with soapy water then dry with a soft cloth. Use special stainless steel cleaning products regularly to maintain the shine. Never use abrasive powders.

**Cleaning the flame spreaders:**

As the flame spreaders rest on the hob surface, to clean them, remove and wash with soapy water. Dry well and make sure the holes are not obstructed, before putting them back in position.

**Cleaning the oven glass panel:**

The oven glass panel can be removed. After opening the doors and blocking the hinges (figure 31) remove the glass panel (figure 32) and clean. Clean the panel when the oven is cold, using a damp cloth. Do not use abrasive products. Put the glass panel back, making sure the smooth part is on the outside and the printed part inside the oven door. Then release the hinges.

**Note: do not release the hinges if the glass panel is not fitted on the door.**

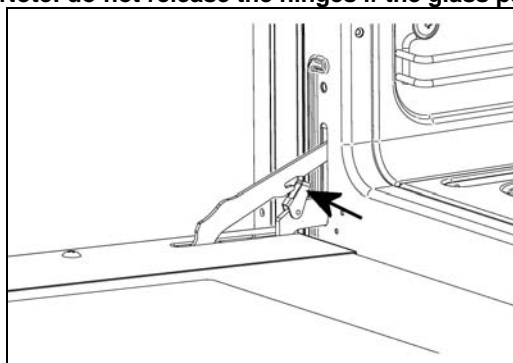


Fig.31

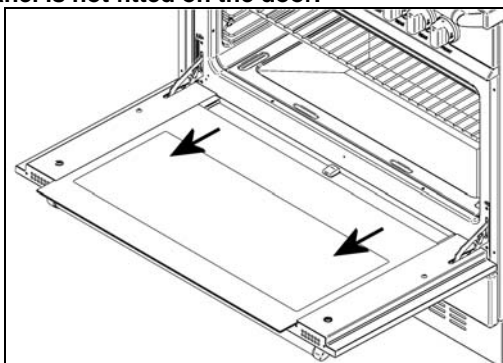


Fig.32

**Cleaning inside the oven:**

To make heavy-duty cleaning easier, the two oven doors can be removed as follows. After opening the door and blocking the hinges (figure 31), put the door in a semi-open position and pull towards yourself until it is released. To reassemble, proceed as above in reverse. The side racks can also be removed, by removing the nuts securing them to the oven.

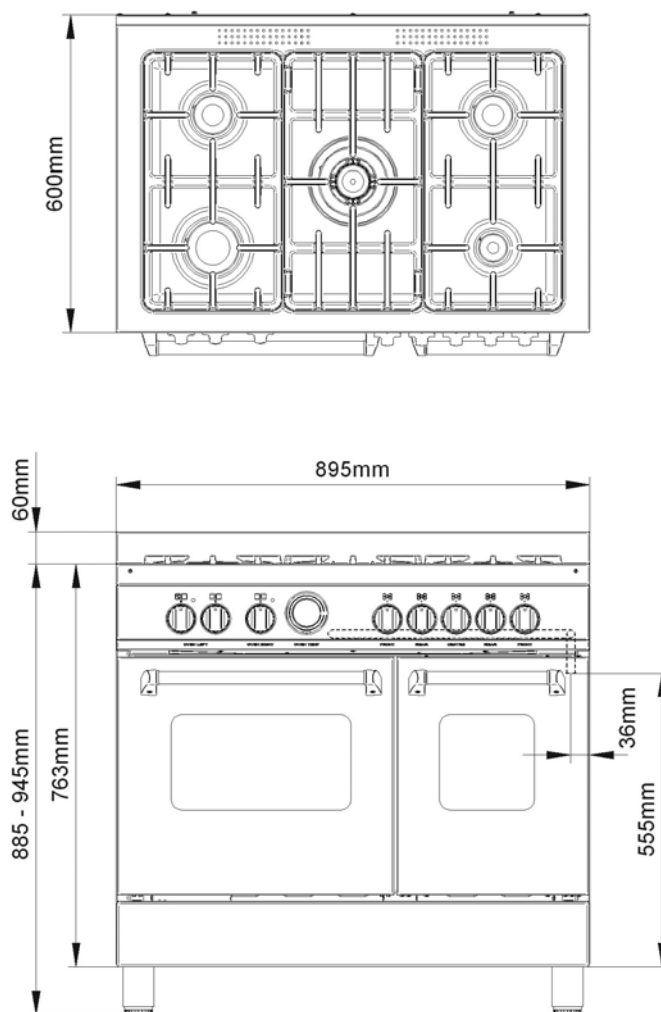
**Cast iron or aluminium strip racks:**

Soft aluminium-bottomed pans are not recommended, to prevent leaving permanent marks on the rack surface which cannot be removed with normal washing.

## AFTER-SALES TECHNICAL SERVICE AND SPARE PARTS

Before leaving the factory, this appliance was tested and adjusted by specialist skilled staff to give the best operating results. Any subsequent necessary repairs or adjustments must be carried out with the greatest care and attention by authorised personnel. For this reason, we strongly advise you contact the **Bertazzoni Service Center**, specifying the nature of the problem, the model of the equipment and the serial number. This data is provided on the data label adhered to the base of the appliance and on the duplicate data label. Always use original **Bertazzoni spare parts**.

### OVERALL DIMENSIONS



---

BERTAZZONI GROUP trading name of Technika Pty Ltd ABN 38 069 686 326  
650 Bridge Road, Richmond, Victoria 3121  
Service & Spare Parts: 1300 748 308  
Bertazzoni After Sales Service - P.O. Box 543 SOMERTON VIC 3061  
Email: [service@bertazzoni.com.au](mailto:service@bertazzoni.com.au)

